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THE *Vintner's* MYSTERY *DISPLAY'D:* OR, THE WHOLE ART OF THE WINE TRADE LAID OPEN.

966. k. 8.
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In which are the neceſſary Directions for rightly managing all Sorts of Wines, ſo as to render them Bright and Good; or to reſtore them when they prove defective in any Way whatſoever.

A Treatiſe abſolutely neceſſary for private Families; for by this alone, any Gentleman, or other Perſon, may Manage, Preſerve, or Cure their Wines themſelves.

In this is contain'd all the Methods now in Uſe among Vintners or Wine-Coopers, both at Home and Abroad; and many of them ſuch, as were never made publick before. To which is added, a never-failing Method to reſtore all Sorts of other Liquors when Pall'd, Dead, or Souer, ſo as to make them Palatable, Bright, and Good.

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MVSEVM
BRITAN
NICVM

THE

VINTNER's

MYSTERY

Diſplay'd, &c.

AS there is no Neceſſity to make any other Introduction, to lay open the Deſign of the following Treatiſe, than what is diſcover'd in the preceding Page, I ſhall immediately enter upon diſcuſſing the Points be-

fore me, in as evident, and conciſe a Manner, as the Nature of ſo uſeful and beneficial a Subject will admit of.

I ſhall divide the Whole into Four Parts; which will fully comprehend whatever, relating to Wines, regards either Knowledge or Practice.

Firſt, I ſhall conſider the *Natural Purification* of Wines, whereby, of themſelves, they paſs from a State of Crudity and Turbulency, to that of Maturity, by Degrees growing fine, bright, and drinkable.

Secondly, I ſhall examine into the unſeaſonable Workings, Frettings, and Sickneſſes, to which Wines are expos'd, from either internal or external Accidents.

Thirdly, I ſhall ſearch into their State of Decay, as it relates to a degenerating from Goodneſs and Pleaſantneſs, to Pallneſs, or Soureneſs: And,

Fourthly,

Fourthly, Which is more material than all the reſt, I ſhall ſet down ſeveral Methods and Medicines to be us'd for the remedying every Ill State that Wines may be brought into.

As to the *Firſt* of theſe Heads, *viz.* The *Natural Clarification* of new Wines, two Things occur, not unworthy Conſideration; the *Manner* how, and the *Cauſe* by which the ſame is effected.

As for the *Manner*; give me leave to obſerve, That Wine, while yet in the *Muſt*, is uſually put into open Veſſels, the Abundance and Force of the Spirits, or the more ſubtle and active Parts therein contained, being then ſo great, as not to endure Impriſonment in cloſe Veſſels, at a Time it appears troubled, thick, and feculent, all Parts of it being violently moved and agitated, ſo that the whole Maſs of Liquor ſeems to boil like Water over a Fire. This Tumult being in ſome Degree compoſed, and the wilder Spirit ſufficiently evaporated, they then pour the

Muſt into cloſe Veſſels, there to be fin'd farther by Continuance of the Fermentation, reſerving the *Froth* or *Flower* of it, and putting the ſame into ſmall Casks hooped with Iron, leſt otherwiſe the Force of it might break them. This Flower thus ſeparated, is what they name *Stum*, either by Tranſpoſition of the Letters into the Word *Muſt*, or from the Word *Stum*, which in *High-Dutch* ſignifies *Mute*, becauſe this Liquor is hinder'd from that which would ſpeak its Goodneſs and Wholeſomeneſs. This done, they leave the reſt of the Wine to finiſh its Fermentation; during which it is probable, that the ſpirituous Parts impel and diffuſe the groſſer up and down, in a confuſed and tumultuous Manner, until all being diſpoſed into their proper Regions, the Liquor becomes more pure in Subſtance, more tranſparent to the Eye, more piquant and grateful to the Palate, more agreeable to the Stomach, more nutritive to the Body.

The Impurities thus ſeparated from the Liquor, are, upon chymical Examinations, found to conſiſt of *Salt*, *Sulphur*, (each of which is impregnate with ſome *Spirits*,) and much *Earth*; which being now diſſociated from the purer Spirits, either mutually cohere, coagulate, and affix themſelves to the Sides of the Veſſel, in Form of a ſtony Cruſt, which is called *Tartar* and *Argol*, or ſink to the Bottom in a muddy Subſtance, like the Grounds of Ale or Beer, which is called the *Lees* of Wine. And this, in ſhort, I conceive to be the Proceſs of Nature in the *Clarification* of all Wines, by an orderly Fermentation.

As for the principal *Agent*, or *efficient Cauſe* of this Operation, I perſwade my ſelf, it will eaſily be admitted to be no other but the *Spirit* of the Wine it ſelf; which, according to its Nature, reſtleſly moving every Way in this Body of Liquour thereby diſſolves that common Tie of Mixture, whereby all the

heterogeneous Parts thereof were combined and blended together; and having gotten it ſelf free, at length abandons them to the Tendency of their own Gravity and natural Proprieties; which they ſoon obeying, each Kind conſorts with their like, and betaking themſelves to their ſeveral Places or Regions, leave the Liquor to the Poſſeſſion and Government of its nobleſt Principle, the Spirit. For, this Spirit, as it is the Life of the Wine, ſo doubtleſs it is alſo the Cauſe of its Purity and Vigour, in which the Perfection of that Life ſeems to conſiſt.

From the natural Fermentation of Wines, we paſs to the *accidental*; from their State of *Soundneſs*, to that of their *Sickneſs*: Which is our *Second* general Head.

We have the Teſtimony of daily Experience, that many Times even good and generous Wines are invaded by unnatural and ſickly Commotions, or (to ſpeak more in the Dia-

Dialect of *Wine-Coopers*) *Workings*; during which they are turbulent, thick, unſavoury, and unwholeſome; and after which they undergo ſundry *Alterations* for the worſe.

The *Cauſes* of theſe may be either *internal* or *external*.

Among the *internal*, I ſhould aſſign the chief Place to the exceſſive Quantity of *Tartar*, or of *Lees*; which containeth much of *Salt* and *Sulphur*, (as hath already been hinted,) and continually ſends forth into the Liquor abundance of quick and active Particles, that, like *Stum*, or other adventitious Ferment, put it into a freſh Tumult or Confuſion; which if not in Time allayed, the Wine either grows *Rank* or *Pricking*, or elſe turns *Soure*; by reaſon that the *Sulphur*, being over-much exalted over the reſt of the Ingredients, predominates over the pure Spirits, and infects the whole Maſs of Liquor with Sharpneſs, or *Acidity*; or elſe it comes to paſs, that the Spirits being ſpent and flown away, in the

the Commotion, and the *Salt* diſſolved and ſet afloat, obtains the Maſtery over the other ſimilar Parts, and introduceth *Rankneſs* or *Ropineſs*. Ay, even though theſe Commotions, chance to be ſuppreſſed before the Wine is thereby much depraved, yet do they always leave ſuch evil Impreſſions, as more or leſs alienate the Wine from the Goodneſs of its former State, in Colour, Conſiſtence, and Taſte. For hereby all Wines acquire a deeper Tincture, or a thicker Body or Conſiſtence; *Sacks* and white *Wines* changing from a clear White to a cloudy Yellow; and *Claret* loſing its bright Red for a duskiſh *Orange* Colour, and ſometimes for a Tawny. In like Manner they degenerate alſo in Taſte, and affect the Palate with Foulneſs, and a very unpleaſant Roughneſs.

Among the *external* Cauſes, are commonly reckoned the too-frequent or violent *Motion* of Wines, after their Settlement in their Veſſels, immoderate *Heat*, *Thunder*, or the Report of *Cannons*, and the *Mixture* of any

any *exotick* Body, which will not agree and incorporate with them, eſpecially the *Fleſh* of *Vipers*, which I have frequently obſerved to induce a very great *Acidity* upon even the ſweeteſt and fulleſt-bodied *Malaga* and *Canary* Wines. Yet, under favour, I ſhould think all theſe foreign Accidents to be rather Effects, than *Cauſes* of the Evil that follows upon them; becauſe theſe Events ſeem to ariſe immediately and principally from the Commotion and Diffuſion of the *Sulphurous* or *Saline* Impurities formerly ſeparated from the Liquor, and kept in due Subjection by the genuine and benign Spirits. But this is no Place, nor is it my Inclination, to inſiſt upon Nicety of Terms, which might indeed ſtart Matter of ſubtle Speculation, but could afford little or nothing of Profit to our preſent Enquiry. Which brings me in the next Place, to the

Third previous Conſideration, *viz.* the *Palling* or *Flatting* of Wines, and their Declination toward *Vinegar*, before they have attained to the State of

of Maturity and Perfection. Of this the grand *Cauſe* ſeems to be their *Jejuneſs* and *Poverty* of Spirits, either native or adventitious

Native, when the *Grapes* themſelves are of a poor and hungry Kind, or gathered unripe, or nipp'd by early Froſts, or half ſtarved in their Growth by a dry and unkindly Seaſon.

Adventitious, when the Liquor, rich, perhaps, and generous enough at firſt, comes afterwards to be impoveriſhed by Loſs of Spirits, either by *Oppreſſion*, or by *Exhauſtion*.

The Spirits of Wine may be *oppreſſed*, when the Quantity of Impurities or Dregs, with which they are combined, is ſo great, and their Crudity, Viſcoſity, and Tenacity ſo contumacious, that they can neither overcome them, nor deliver themſelves from their Adheſion; but are forced to yield to the Obſtinacy of the Matter on which they ſhould operate, and ſo to remain unactive and clogg'd; as may be exemplified

fied in the coarſe Wines of *Moravia*; which, by reaſon of their great Roughneſs, ſeldom attain to a due Exaltation of their Spirits, but ſtill remain turbulent, thick, and in the State of Crudity, and therefore eaſily pall; in which Reſpect they are condemned by ſome *Phyſicians*, as adminiſtring Matter for the *Stone* and *Gout*, they yielding more of Tartar than any other Wines.

The Spirits of Wine may be *exhauſted* or conſumed either ſuddenly, or by Degrees: *Suddenly*, by *Lightning*; which doth ſpoil Wine, (as I conceive,) not by *congealing* or fixing of its Spirits; for then ſuch Wines might be capable of Reſtoration, by ſuch Means as are apt to reinforce and volatilize the Spirits again, contrary to what hath been found by Experience; but more probably by putting the Spirits to flight, ſo as to leave the Liquor dead, pall'd, and never to be revived by any new Supply.

The

The Spirits of Wine may be exhauſted by *Degrees*, two Ways; by *unnatural Fermentation*, of whoſe evil Effects ſomething hath already been ſaid; or by *Heat* from without; of which we have an Inſtance in the making of *Vinegar*. Which commonly is done by ſetting the Veſſels of Wine againſt the hot Sun; which beating upon the Body of Liquor, and rarefying the finer Parts of it, gives Wings to the fugitive Spirits to fly away, together with the purer and more volatile *Sulphur*, leaving the Remainder to the Dominion of the *Salt*, which ſoon debaſeth and infecteth it with *Soureneſs*. This being the common Manner of turning Wine into Vinegar, and practiſed (for ought I could ever learn to the contrary) in all Ages, and all Countries, I make a Doubt, whether Spirit of Wine may be drawn out of Vinegar, notwithſtanding it hath been delivered as practicable by the Learned.

The *Times of the Year* when Wines are obſerved to be moſt prone to ferment and fret, and then to grow *Qually*, (as they call it,) that is, turbulent and foul, are *Midſummer* and *Allhallontide*, when *Vintners* rack them from their groſs Lees, eſpecially *Reniſh*, which commonly grows ſick in *June*, if not rack'd; and they chooſe to do it in the Wane of the Moon, and fair Weather, the Wind being northerly.

Having thus ſuccinctly recounted the moſt remarkable Diſtempers of Wines, and their reſpective Cauſes, it is time for me to proceed to their uſual *Remedies*; which is the *Fourth* and laſt Part I propoſed to conſider.

To begin therefore with ſome of the *Artifices* uſed to Wines when yet in the *Muſt*, it is obſervable, that although to the raiſing of Fermentation in them, at that Time, there be not ſo much need of any additional Ferment, as there is in the Wort of *Ale*, *Beer*, *Hydromel*, *Metheglin*, and

other Sorts of Drink, familiar to us in *England*, becauſe the Juice of the Grape is repleniſhed with generous Spirits, ſufficient of themſelves to begin that Work; yet it is uſual, in ſome Countries, to put Quick *Lime* either upon the Grapes, when they are preſſing, or in the Muſt, to the end, that by the Force and Quickneſs of its ſaline and fiery Particles, the Liquor may be both accelerated, and aſſiſted in working. For the ſame Reaſon perhaps it is, that the *Spaniards* mix with their Wines, while they are yet flowing from the Preſs, a certain Thing they call *Gieſſo*, which I take to be a kind of *Gypſum*, or White Lime Plaiſter, whereby the Wines are made durable, of a paler Colour, and more pleaſant Taſte. Others put into the Cask Shavings of *Fir*, *Oak*, or *Beech*, for the ſame purpoſe; and others Vinegar; either of which will anſwer the ſame End.

Again; though the firſt Fermentation ſucceeds generally well, ſo that the whole Body of Liquor is thereby delivered from the groſs Lee, yet ſome-

ſometimes it happens, either through Scarcity of Spirit at firſt, or through immoderate Cold, that ſome Part of thoſe Impurities remain confuſed and floating. Now, in this Caſe, *Wine-Coopers* put into the Wine certain Things to haſten and help its *Clarification*, ſuch as, being of groſs and viſcous Parts, may adhere to the floating *Lee*, and ſinking, carry it with them to the Bottom; of which Sort are *Iſinglaſs* and the *Whites* of *Eggs*; or ſuch as meeting with the groſſer and earthly Particles of the Lee, both diſſociate and ſink them by their Gravity; of which Kind are the Powders of *Alabaſter*, *calcin'd Flints*, *white Marble*, *Roch-Alum*.

¶ The Clarification of *Hypocras* (hereafter Explain'd) is uſually expedited by putting it into new *Milk*, which after a ſhort Space of Time ſeparates and ſinks itſelf, carrying with it the Powders of the Spices and groſſer Parts of the Wine, after the Manner of Things that clarify Liquors by way of *Adheſion*.

The *Grecians* at this Day, have a peculiar Way of ſpurring Nature, and cauſing her to mend her Pace, in fining and ripening their ſtrongeſt and moſt generous Wines: And it is by adding to them, when they begin to work, a proportionate Quantity of *Sulphur* and *Alum*; not (as I think) to prevent their fuming up to the Head, and inebriating: For, notwithſtanding this Mixture, they cauſe Drunkenneſs as ſoon, if not ſooner than other Wines; nor are Men intoxicated by the Vapours of Wine flying up immediately from the Stomach into the Brain; but only to excite and promote their *Fermentation*, and haſten their *Clarification* enſuing thereupon; the *Sulphur* perhaps helping to attenuate and divide thoſe groſs and viſcid Parts, wherewith *Greek* Wines abound; and the *Alum* conducing to the ſpeedier Precipitation of them afterward. And it is reported, by thoſe that have been among them, and have ſeen it done, that the Merchants put into every Pipe of

of their *Greek* Wine, a Gill, or thereabouts, of the Chymical Oil of Sulphur, in order to the longer Preſervation of it clear and ſound; which, though I eaſily believe, becauſe the acid Spirit of *Sulphur* is known to reſiſt Putrefaction in Liquors, yet I ſhould decline the Uſe of Wines ſo preſerved, unleſs in Time of *Peſtilential* Infection.

But of all Ways of haſtening the Clarification and Ripening of all Sorts of new Wine, none ſeems to me to be either more eaſy, or more innocent, than that borrowed from one of the Ancients, by the *Lord Chancellor Bacon*, which is, by putting the Wine into Veſſels well ſtopped, and letting it down into the Sea.

But how ſhall we reconcile this Experiment to that common Practice of both the Ancients and Moderns, of keeping Wine in the Muſt a whole Year together, only by ſinking the Cask for thirty or forty Days in a Well or deep River? That the Uſe hereof is very *ancient*,

is manifeſt from that Diſcourſe from *Plutarch*, about the Efficacy of Cold upon Muſt, whereof he gives this Reaſon ; that Cold, not ſuffering the Muſt to ferment, by ſuppreſſing the activity of the Spirits therein contain'd, preſerveth the Sweetneſs thereof a long time. Which is not improbable ; becauſe Experience teacheth, that ſuch who make their Vintage in a rainy Seaſon, cannot get their Muſt to ferment well in a Vault, unleſs they cauſe great Fires to be made near the Casks ; the Rain mixed with the Muſt, together with the ambient Cold, impeding the Motion of Fermentation, which ariſeth chiefly from Heat.

That the ſame is frequent at *this Day* alſo, may be collected from what Mr. *Boyle* hath been pleaſed to obſerve in his incomparible *Hiſtory of Cold*, on the relation of a *Frenchman: viz.* That the Way to keep Wine long in the Muſt (in which State the Sweetneſs makes many to deſire it) is to Tun it up immediately from the Preſs, and before it begins

to

to work, to let down the Veſſels, cloſely and firmly ſtopped, into a Well or deep River, there to remain for ſix or eight Weeks. During which Time, the Liquor will be ſo confirmed in its State of Crudity, as to retain the ſame, together with its Sweetneſs, for many Months after, without any ſenſible Fermentation.

But (as I ſaid) how can theſe two ſo different Effects, the *Clarification of new Wine*, and the *Conſervation of Wine in the Muſt*, be derived from one and the ſame Cauſe, the *Cold* of the Water? Without much Difficulty, as I conjecture: For, it ſeems not unreaſonable, that the ſame Cold which hinders Muſt from fermenting, ſhould yet accelerate and promote the Clarification of Wine after Fermentation: In the *firſt*, by giving check to the Spirit before it begins to move and act upon the crude Body of Liquor, ſo that it cannot in a long Time after recover Strength enough to work; in the *latter*, by keeping in the pure and genuine Spirit, otherwiſe apt to exhale, and rendring

rendring the flying Lee more prone to ſubſide, and ſo making the Wine much ſooner, clear, fine, and drinkable. Thus much concerning the *Helps* of *New* Wine.

For the *Preternatural* or ſickly Commotions incident to Wines after their firſt Clarification, and tending to their Impoveriſhment or Decay, the *general* and principal *Remedy* is *Racking*, that is, drawing them from their Lees into freſh Veſſels. Which yet being ſometimes inſufficient to preſerve them, *Vintners* find it neceſſary to pour into them a large Quantity of new *Milk*, as well to blunt the Sharpneſs of the ſulphurous Parts now ſet afloat and exalted, as to precipitate them and other Impurities to the Bottom, by Adheſion. But taught by Experience, that by this Means the geuine Spirits of the Wine alſo are much flatted and impaired, (for the *Lee*, tho' it makes the Liquor turbid, doth yet keep the Wine in Heart, and conduce to its Duration,) therefore, leſt ſuch Wines ſhould pall and die upon their Hands, as

of

of Neceſſity they muſt, they draw them forth for Sale as faſt as they can vend them.

For the ſame Diſeaſe they have divers other *Remedies*, particularly accommodated to the Nature of the Wine that needs them: For Inſtance,

For *Spaniſh* Wines diſturbed by a *flying Lee*, they have this Receipt: Make a *Parel*, that is the Term they uſe, of the *Whites of Eggs*, *Bay-Salt*, *Milk*, and *Conduit Water*; beat them well together in a convenient Veſſel; then pour them into a Pipe of Wine, (having firſt drawn out a Gallon or two, to make room) and blow off the Froth very clean. Hereby the Tumult will in two or three Days be recompoſed, the Liquor refined, and the Wine drink pleaſantly, but will not continue to do ſo long; and therefore its beſt to rack it from the milky Bottom after a Week's Settlement, leſt otherwiſe it ſhould drink foul and change Colour. And thus,

If your *Sacks* or *Canary Wines* chance to boil over, draw off four or five Gallons; then putting into the Wine two Gallons of *Milk*, from whichth e Cream hath been skim'd, beat them till they be throughly mix'd; adding a pennyworth of *Roch-Allum*, dried in a Fire-ſhovel beaten to Powder, and as much of *White Starch*: After this, take the Whites of eight or ten *Eggs*, a handful of *Bay-Salt*, and having beaten them together in a Tray, put them alſo into the Wine, filling up the Pipe again, and letting the Wine ſtand two or three Days; in which Time the Wine will recover to be fine and bright to the Eye, and quick to the Taſte. But be ſure ye draw it off that Bottom ſoon, and ſpend it as faſt as you can.

For *Claret* in like manner diſtempered with a *flying Lee*, they have this Method;

Take two Pound of the Powder of Pebble-Stones bak'd in an Oven, the Whites of ten or twelve Eggs, a Hand-

Handful of Bay-Salt; and having beaten them well together in two Gallons of the Wine, then mix them with that in the Cask; and after two or three Days draw off the Wine from that Bottom.

The ſame Parel ſerves alſo for *White Wines* upon the Fret, by the Turbulency and Riſing of their Lee.

To cure *Rheniſh* of its Fretting, to which it is moſt prone a little after *Midſummer*, they ſeldom uſe any other Art, but giving it Vent, and covering the open Bung with a Tile or Slate; from which they are careful to wipe off the Filth purged from the Wine by Exhalation: And after the Commotion is by this Means compoſed, and much of the fretting Matter caſt forth, they take Care to to let it remain quiet for a Fortnight or thereabouts, and then rack it into a freſh Cask, newly fumed with a ſulphurate Match, called in Latin, *Tela Sulphurata*; in High-Dutch, **Einſchlag.**

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As for the various *Accidents* that frequently enſue and vitiate Wines after thoſe forementioned Reboilings, pleaſe to remember, I refer them all to ſuch as alter and deprave Wines, either in *Colour* or *Conſiſtence*, or *Taſte* or *Smell*. Now for each of theſe Maladies our *Vintners* are provided of a Cure. In particular,

To reſtore *Spaniſh* and *German* Wines, grown Yellow or Browniſh, they add to them ſometimes *Milk* alone, ſometimes *Milk* and *Iſinglaſs* well diſſolv'd therein, ſometimes *Milk* and *White Starch*; by which they force the exalted *Sulphur* to ſeparate from the Liquor, and ſink to the Bottom; ſo reducing the Wine to its former Clearneſs and Whiteneſs. The ſame Effect they produce with a Compoſition of *Fleur-de-Lis* Roots, and *Saltpetre*, of each four or five Ounces, the Whites of eight or ten *Eggs*, and a competent Quantity of common *Salt*, mix'd and beaten in the Wine.

To amend *Claret* decayed in *Colour*, firſt rack it upon a freſh Lee either of *Alicant* or *Red Bourdeaux* Wine; then take three Pound of *Turnſol*, ſteep it all Night in two or three Gallons of the ſame Wine; and having ſtrained the Infuſion through a Bag, pour the Tincture into the Hogſhead, (ſometimes they ſuffer it firſt to fine itſelf in a Rundlet) and then cover the Bung-hole with a Tile, and ſo let it ſtand for two or three Days; in which Time the Wine uſually becomes well-coloured and bright.

Some uſe only the Tincture of *Turnſol*.

Others take half a Buſhel of full-ripe *Elder-berries*, pick them from their Stalks, bruiſe them, and put the ſtrain'd Juice into a Hogſhead of diſcoloured Claret, and ſo make it drink brisk, and appear bright.

Others, if the Claret be otherwiſe ſound, and the Lee good, over-draw

three or four Gallons, then repleniſh the Veſſel with as much good *Red Wine*, and rowl him upon his Bed, leaving him reverſed all Night: Next Morning turn him again, ſo as the Bung-hole may be uppermoſt, which ſtopp'd, they leave the Wine ſo fine. But in all theſe Caſes, they obſerve to ſet ſuch newly-recovered Wines abroach the very next Day after they are fined, and to draw them for Sale ſpeedily.

To correct Wines faulty in *Conſiſtence*, that is, ſuch as are *lumpiſh*, *foul*, *ropy*, they generally make uſe of the Powders of burn'd *Allom*, *Lime*, *Chalk*, *Plaiſter*, *Spaniſh White-calcined Marble*, *Bay-Salt*, and other the like Bodies, which cauſe a Precipitation of the groſs and viſcid Parts of the Wine then afloat. For Example;

For the fining of *Spaniſh* Wines that are foul and lumpiſh, having rack'd them into a new-ſcented Cask, they make a *Parel* of burn'd *Allom*, *Bay Salt*, and *Conduit Water*: Then they add thereto a Quart of *Bean-*

Bean-Flower, or Powder of *Rice*, (and if the Wine be alſo brown and duſky, *Milk*, otherwiſe not;) and beating all theſe well together with the Wine, blow off the Froth, and cover the Bung with a clean Tile. Laſtly, They again rack the Wine after a few Days, and put it into a Cask well ſcented.

Here, perhaps, ſome, not well underſtanding what is meant by this ſcenting of Casks, will pardon me, if I make a ſhort Stand to explain it.

They take of *Brimſtone* four *Ounces*, of burn'd *Allom* one *Ounce*, of *Aquavitæ* two *Ounces*; theſe they put together in an earthen Pan, or Pipkin, and hold them over a Chafing-diſh of glowing Coals, till the *Brimſtone* is melted, and runs; then they dip therein a little Piece of new *Canvas*, and inſtantly ſprinkle thereon the Powders of *Nutmegs*, *Cloves*, *Coriander*, and *Anniſe* Seeds. This *Canvas* they fire, and let it burn out in the Bung-Hole, ſo as the Fume may

be received into the Veſſel: And this is the beſt Scent for all Wines. Nor is it a modern Invention, both *Camerarius* and *Levinus Lemnius* taking Notice of the like Uſe among the *Antients*, of fuming their Casks with *Sulphur*.

To prevent the Foulneſs and Ropineſs of Wines, the old *Romans* uſed to mix *Sea-Water* with the *Muſt*.

To cure the *Ropineſs* of *Claret*, the Vintners, as well *French* as *Engliſh*, have many *Remedies*; among which, two or three are moſt memorable, and moſt uſual.

One is this; *Firſt*, They give the Wine a *Parel*, then draw it from the *Lee*, after the Clarification by that Parel: This done, they infuſe two *Pound* of *Turnſol* in good *Sack* all Night, and the next Day putting the ſtrain'd Infuſion into a Hogſhead of Wine with a Spring Funnel, leave it to fine, and after draw it for excellent Wine.

The

The *Other*, is, They make a Lee of the Aſhes of *Vine-Branches*, or of *Oaken Leaves*, and pour it into the Wine hot, and after ſtirring, leave it to ſettle. The Quantity, a Quart of Lee, to a Pipe of Wine.

A *Third* is only *Spirit of Wine*, which put into muddy Claret, ſerves to the refining it effectually and ſpeedily; the Proportion being a Pint of Spirit to a Hogſhead. But this is not to be uſed in ſharp and eager Wines.

When *White Wines* grow Foul and Tauny, they only rack them on a freſh *Lee*, and give them Time to fine.

For the mending Wines offending in *Taſte*, *Vintners* have few other Correctives, but what conduce to *Clarification*; Nor do they, indeed, need much Variety in the Caſe, ſeeing all Unſavourneſs of Wines whatever ſeems to proceed from their Impurities ſet afloat, and the Dominion

of either their ſulphurous or ſaline Parts over the finer and ſweeter; which Cauſes are removed chiefly by *Precipitation*: For, all *Clarification* of Liquors may be referred to one of theſe three Cauſes; (1.) *Separation* of the groſſer Parts of the Liquor from the finer: (2.) The equal *Diſtribution* of the *Spirits* of the Liquor, which always rendereth Bodies clear and untroubled: (3.) The refining of the *Spirit* itſelf. And the two latter are the Conſequences of the firſt, which is effected chiefly by *Precipitation* of the Inſtruments, whereof are *weight* and *Viſcoſity* of the Body admix'd, the one cauſing it to cleave to the groſs Parts of the Liquor flying up and down in it, and the other ſinking them to the Bottom. But this being more than Vintners commonly underſtand, they reſt not in Clarification alone, having found out certain *Specificks*, as it were, to palliate the ſeveral Vices of Wines of all Sorts, which make them diſguſtful. Of theſe likewiſe I ſhall recite thoſe of greateſt Uſe and Eſteem among them.

To

To correct *Rankneſs*, *Eagerneſs*, and *Pricking* of *Sacks*, and other ſweet Wines, they take twenty or thirty of the whiteſt *Lime-Stones*, and ſlack them in a Gallon of the Wine; then they add more Wine, and ſtir them together in a Half-Tub with a Parelling-Staff: Next they pour this Mixture into the Hogſhead; and having again uſed the Parelling Inſtrument, leave the Wine to ſettle, and then rack it. This Wine, I ſhould gueſs to be no ill Drink for groſs Bodies and rheumatick Brains, but hurtful to Good Fellows of hot and dry Conſtitutions, and meagre Habits.

Againſt the *Pricking* of *French* Wines they preſcribe this eaſy and cheap Compoſition: Take of the Pow'er of *Flanders-Tile* one Pound, of *Roch-Allom* half a Pound; mix them and beat them well with a convenient Quantity of the Wine; then put them into the Hogſhead, as the former.

When

When their *Rheniſh* Wines prick, they firſt rack them into a fine and ſtrong ſcented Cask or Vat; then add to the Wine eight or ten Gallons of clarified *Hony*, with a Gallon or two of skimm'd *Milk*, and beating all together, leave them to ſettle.

Sometimes it happens, that *Claret* loſeth much of its Briskneſs and Piquantneſs; and in ſuch caſe they rack it upon a good Lee of *Red* Wine, and put it into a Gallon of the Juice of *Sloes* or *Bullice*, which, after a little Fermentation and Reſt, makes the Wine drink brisk and rough. The like hath been ſometimes done with *Virginia Pears*, call'd *Metagueſunaux*; which ſeems highly probable, becauſe that Fruit is of Colour deeply ſanguine, and very auſtere and rough of Taſte, as I obſerved in ſome that were given me ſome Years ſince.

To meliorate the Taſte of *Hungry*, and too eager *White Wines*, they draw

draw off three or four Gallons of the Wine, and infuſing therein as many Pounds of *Malaga Raiſins*, ſtoned and bruiſed in a Stone Mortar, till the Wine hath ſufficiently imbibed their Sweetneſs and Tincture, (which it will do in a Day's time,) they run it through an *Ippocras* Bag; then put it into a freſh Cask well ſcented, together with the whole Remainder of the Wine in the Hogſhead, and ſo leave it to fine.

To help *Stinking* Wines, the general Remedy is *Racking* them from their old and corrupt Lee. Beſides which, ſome give them a fragrant Smell or *Flavour*, by hanging in them little Bags of Spices, ſuch as *Ginger*, *Zedoary*, *Cloves*, *Cinnamon*, *Orras-Roots*, *Cubebs*, *Grains of Paradice*, *Spicknard*, &c. *Aromaticks*. Others boil ſome of the Spices in a Quart of good ſound Wine of the ſame ſort, and tun up the Decoction hot. Others correct all ill Savour of Rank-leed, *French* Wine with a few *Cinnamon* Canes hung in them. Others again for the

the ſame End, uſe *Elder-Flowers*, and Tops of *Lavender*.

Having thus run over three Parts of the *Vintner's Diſpenſatory*, and tranſcribed many of their principal *Secrets* for the Cure of the *Acute* Diſeaſes of Wines, we are now arrived at the FOURTH, which contains Medicaments proper for their *Chronick* Diſtempers, *viz. Loſs of Spirits*, and *Decay of Strength*.

Concerning theſe therefore, it is obſervable, that as when Wines are in preternatural Commotions, from an Exceſs and Predomination of their ſulphurous Parts, the grand Medicine is to *Rack* them from their Lee; ſo, on the contrary, when they decline and tend toward *Palling*, by reaſon of the Scarcity of their Spirits and Sulphur, the moſt effectual Preſervative is to rack them upon other Lees, richer and ſtronger than their own; that being from thence ſupply'd with new Spirits, they may acquire ſomewhat more of Vigour and Quickneſs. I ſay *Preſervative*; becauſe

becauſe there is in Truth, no Reſtoring of Wines after they are perfectly Pall'd and Dead; for nothing that is paſt Perfection, and hath run its natural Race once, can receive any more than Amendment.

But beſides reinforcing of impoveriſhed Wines by new and more generous Lees, there are ſundry Compoſitions, by which alſo, as by *Cordials*, the languiſhing Spirits of them may be ſuſtained, and to ſome Degree recruited; of which the following are particular Examples.

When *Sacks* begin to languiſh, (which doth not often happen, eſpecially in this *City*, where are ſo many Sack Drinkers,) they refreſh them with a *Cordial Syrup* of moſt generous *Wine*, mix'd with *Sugar* and *Spices*.

For *Rheniſh* and *White Wines*, a ſimple Decoction of *Raiſins of the Sun*, and a ſtrong-ſcented Cask, uſually ſerve the Turn.

For *Claret* inclining to a *Conſumption*, they preſcribe a newer and richer *Lee*, and the Shavings of *Fir* Wood, that the Spirits being recruited by the additional Lee, may be kept from exhaling by the unctuous Subſtance of the *Turpentine*. Which Method they uſe at *Paris* with their delicate and thin-bodied Wines.

To give here a ſmall Taſte of the more diſingenious Practice of *Vintners* in the *Sophiſtication* of Wines, which they call *Trickings* or *Compaſſings*;

They transform poor *French White Wines* into *Rheniſh*; *Rheniſh* into *Sack*; the Lags of *Sacks* and *Malmſies* into *Muſcadines*: They counterfeit *Raſpick* Wine with *Fleur-de-lis* Roots; *Verdea* with Decoctions of *Raiſins*; they ſell dececayed *Sherry* for *Luſenna* Wine: In all theſe Impoſtures deluding the Palate ſo neatly, that few are able to diſcern the Fraud; and keeping the Secret ſo cloſe, that fewer can come to the Knowledge of it.

As for their Metamorphoſis of *White* into *Claret*, by daſhing it with *Red*, nothing is more commonly either known or done.

For their Converſion of *White* into *Rheniſh*, they have ſeveral Artifices to effect it, among which this is moſt uſual.

They take a Hogſhead of *Rochel*, or *Cogniack*, or *Nants White Wine*, rack it into a freſh Cask ſtrongly ſcented; then give the white *Parel*: Put into it eight or ten Gallons of clarified Honey, or forty Pounds of coarſe Sugar, and beating it well, leave it to clarify. To give this Mixture a good *Flavour*, they ſometimes add a Decoction of *Clary* Seeds, or *Gallitricum*, of which Drugs there is an incredible Quantity uſed yearly to prepare *Rheniſh* Wines. And this is that Drink wherewith our *Engliſh* are ſo much delighted, under the ſpecious Name of *Rheniſh*.

One Manner of making adulterate Wine is this;

Take four Gallons of *White Wine*, three Gallons of old *Canary*, five Pounds of *Baſtard-Syrup*, beat them well together; put them into a clean Rundlet well ſcented, and give them Time to fine.

Sack is made of *Rheniſh*, either by ſtrong Decoctions of *Malaga* Raiſins, or by a *Syrup* made with Sack, Sugar, and Spices.

Muſcadine is ſophiſticated with the *Lags* of *Sack*, or *Malmſey* thus;

They diſſolve in a convenient Quantity of *Roſe-Water*, of *Musk* two Ounces; of *Calamus Aromaticus* pow-der'd one Ounce, of *Coriander* Seed beaten *half an Ounce*; and while this Infuſion is yet warm, they put it into a Rundlet of old Sack, or Malm-ſey; and this they call a *Flavour for Muſcadine.*

Many

Many other Ways there are of *adulterating* Wines, daily practiſed even in this our (otherwiſe well-govern'd) *City*; but in reſpect they all tend to the abovementioned *Alterations*, and are leſs *general*, therefore I paſs them.

Having thus given you ſome few Medicines, or rather Methods, now in Uſe, for the taking Care, or Curing of Wine, allow me to be more particular; and if to lay open the whole Art, and let you into the moſt certain exact Means for accompliſhing theſe uſeful Ends, I am oblig'd to ſome few Repetitions, indulge me with them, that you may be made fully acquainted with every Way now in Vogue, both Abroad and at Home, for the right Management of all Sorts of Wines.

The Myſtery of Wines conſiſts in the making or meliorating of Natural Wines. Melioration is either of ſound or vicious Wines. Sound Wines are better'd, 1. By Preſerving. 2. By

timely Fining. 3. By mending Colour, Smell, or Taſte.

To Preſerve Wines, Care muſt be taken, that, after the Preſſing, they may ferment well: For without good Fermentation, they become *qually* (i.e.) cloudy, thick, and dusky, and will never fine of Themſelves, as other Wines do: And when they are fined by Art, they muſt be ſpeedily ſpent, or elſe they will become *qually* again, and then by no Art recoverable.

The principal Impediments of the Fermentation of Wines, after preſſing the Grapes, are either their Unripeneſs when gathered, or the Mixture of Rain-Water with them, as in wet Vintages; or elſe through the Addition of Water to rich Grapes. The *Spaniards*, we ſay, uſe *Gieſſo* to help the Fermentation of their Canary Wines.

To preſerve *Spaniſh* Wines, and chiefly Canary, and thereof principally that which is *Razy*, which will not keep ſo long, they make

a

a Layer of Grapes and *Gieſſo*, whereby it acquires a better Durance and Taſte, and a whiter Colour, and becomes moſt pleaſant.

French Wines are chiefly and commonly preſerved by the *Match*, as thus; Take Brimſtone twenty or thirty Pounds, rack into it melted Spices, as Cloves, Cinnamon, Mace, Ginger, and Coriander Seeds; and ſome, to ſave Charges, uſe the Reliques of the *Ippocraſs* Bag; and having mixed theſe well with the Brimſtone, they draw through this Mixture, long ſquare narrow Pieces of Canvas, which Pieces thus drawn through the ſaid Mixture, they light and put into the Veſſel at the Bung-Hole, and preſently ſtop it cloſe: Great Care is to be had in proportioning the Brimſtone to the Quantity and Quality of the Wine, for two much makes it rough. This Smoking keeps the Wine long, white, and good, and gives it a pleaſant Taſte.

There's another Way for *French* and Rheniſh Wines, *viz. Firing* it. 'Tis done in a Stove; or elſe a good Fire made round about the Veſſel, which will gape wide, yet the Vine runs not out; 'twill boil, and afterwards may ſoon be rack'd.

Secondly, For timely fining of Wines: All Wines in the Muſt are more opacous and Cloudy. Good Wine ſoon fines, and the groſs Lees ſettle quickly, and alſo the flying Lee in Time. When the groſſer Lees are ſettled, they draw off the Wine, which, as is ſaid above, they call *Racking*.

The Practice of the *Dutch* and *Engliſh*, to rid the Wine of the flying Lees ſpeedily, and ſerves moſt for *French*, *Spaniſh*, and *Portugal* Wine, is thus performed: Take of Iſinglaſs half a Pound, ſtop it in half a Pint of the hardeſt Wine of the Sort that that can be got, ſo that the Wine may fully cover it. Let them then ſtand twenty-four Hours; then pull

pull and beat the Iſinglaſs to Pieces, and add more Wine, and four times a Day ſqueeze it to a Jelly, and as it thickens add more Wine. When 'tis fully and perfectly jellied, take a Pint or a Quart to a Hogſhead, and ſo proportionably; then overdraw three or four Gallons of that Wine you intend to fine, which mix well with the ſaid Quantity of Jelly; then put this Mixture to the Piece of Wine, and beat it with a Staff, and fill it top-full. *Note*, that *French* Wines muſt be bunged up very cloſe; but not the *Spaniſh* or *Portugal*; and that Iſinglaſs raiſeth the Lees to the Top of ſtrong Wines, but in weaker precipitateth it to the Bottom.

They mend the Colour of ſound Clarets, by adding thereto Red Wine, Tent, or Alicant, or by an Infuſion of Turnſol, made in two or three Gallons of Wine; and then putting it into the Veſſel, to be then (being well ſtopp'd) rolled for a quarter of an Hour. This Infuſion is ſometimes twice or thrice repeated, according

cording as more Colour is to be added to the Wine; three Hours Infuſion of the Turnſol is ſufficient, but then it muſt be rubbed and wringed. Turnſol is an Herb too well known to want Explanation.

Claret over-red, is mended with the Addition of White Wines.

White Wines coming over Sound but Brown, thus remedied; Take of Alabaſter Powder, over-draw the Hogſhead three or four Gallons; then put this Powder into the Bung, and ſtir and beat it with a Staff, and fill it Top-full. The more the Wine is ſtirred, the finer it will come upon the Lee, that is, the finer it will be.

To colour Sack white, take of white Starch two Pound, Milk two Gallons, boil them together two Hours; when cold, beat them well with a Handful of white Salt, and then put them into a clean and ſweet Butt, beating them with a Staff, and the Wine will be pure and White.

One

One Pound of the aforementioned Jelly of Iſinglaſs takes away the Brownneſs of the *French*, *Spaniſh*, and *Portugal* Wines, mix'd with two or three Gallons of Wine, according as 'tis Brown and Strong, more or leſs to be uſed: Then overdraw the Piece of Wine about eight Gallons, and uſe the Rod, and then fill the Veſſel full; and in a Day or two 'twill fine, and be white, and mend if qually.

The firſt Buds of *Ribes Nigra* infuſed in Wines, eſpecially Rheniſh, makes it Diuretick, and more fragrant in Smell and Taſte; and ſo doth Clary. The Inconvenience is, that the Wine becomes more heady; a Remedy whereof is Elder-Flowers added to the Clary; which alſo betters the Fragrancy thereof, as 'tis manifeſt in Elder Vinegar. But theſe Flowers are apt to make the Wine ropy.

To help Brown Malaga's, and *Spaniſh* and *Portugal* Wines, Take Powder of

of Orras-Roots and Salt-Petre, of each four Ounces, the Whites of eight Eggs, whereunto add as much Salt as will make a Brine; put this Mixture into the Wine, and mix them with a Staff.

To meliorate Muddy and Tauny Claret, take of Rain-Water two Pints, Yolks of eight Eggs, Salt a Handful, beat them well, let them ſtand ſix Hours before you put them into the Cask, then uſe the Rod, and in three Days it will come to itſelf.

To amend the Smell and Taſte of Malaga, take of the beſt Almonds four Pounds, make therewith, and with a ſufficient Quantity of the Wine to be cured, an Emulſion; then take the Whites and Yolks of twelve Eggs beat them together with Salt an Handful, put them into the Pipe, uſing the Rod.

To amend the Smell and Taſte of *French* and Rheniſh which are foul, take, to a Auln of the Wine, of Hony

Hony one Pound, of Elder-Flowers a Handful, of Orras-Powder an Ounce, one Nutmeg, a few Cloves; boil them in a ſufficient Quantity of the Wine to be cured, to the Conſumption of half; when 'tis cold, ſtrain and uſe it with the Rod: Some add a little Salt. If the Wine be ſweet enough, add of Spirits of Wine one Pound to a Hogſhead, and give the Cask a ſtrong Scent. Spirit of Wine makes any Wine brisk, and fines it without the former Mixture.

A Lee of the Aſhes of Vine-Branches, *viz.* a Quart to a Pipe, being beaten into the Wine, cures the Ropineſs of it; and ſo infallibly doth a Lee of Oaken Aſhes. For *Spaniſh* or *Portugal* ropy Wine, rack it from its Lees into a new-ſcented Cask, then take of Allom one Pound, Orras-Roots powdered half a Pound; b at them well into the Wine with a[e] Staff. Some add fine and well-dy'd Sand put warm into Wine. If the Wine beſides proves Brown, add ſix Quarts of Milk to a Pipe. The

Spaen

Spaen cures ropy Wine, uſed before it begins to Fret.

Herring-Roes preſerve any Stum Wines.

To order Rheniſh Wine when Fretting: Commonly in *June* that Wine begins to fret and grow ſick, then have a ſpecial Care not to diſturb it, either by removing, filling the Veſſel, or giving it Vent, only open the Bung, which cover with a Slate, and as often as the Slate is foul cleanſe it, and the Bung from their Filth; and when the Fermentation is paſt, which you ſhall know by applying your Ear to the Veſſel; then give it Reſt ten or twelve Days, that the groſſer Lees may ſettle; then rack it into a freſh ſcented Cask.

This Mixture meliorates vitious Wines both in Smell and Taſte, eſpecially *French*: Take of the beſt Hony one Part, of Rain-water two Parts, and one third of ſound old Wine of the ſame Kind; boil them on

on a gentle Fire, to a third Part, ſcumming them often with a clean Scummer, (to which Purpoſe they have a Pall of fair Water ſtanding by to rince it in;) then put this Mixture hot into a Veſſel of fit Capacity, and let it ſtand unbunged till cool. Some, to better this, put in a Bag of Spices. This Mixture will ſerve alſo to fine any Wine new or old. 'Twill mend the hard Taſte of Wine, that is, putting a Gallon thereof into a Hogſhead, and uſing the Rod,; and then let it reſt five or ſix Days at leaſt; but if mild enough, add white Muſtard-Seed bruiſed.

To mend or preſerve the Colour of Clarets, Take red Beet-Roots a ſufficient Quantity, ſcrape them clean, and cut them into ſmall Pieces; then boil them in a ſufficient Quantity of the ſame Wine, to the Conſumption of a third Part; ſcum it well, and when cool decant off what is clear, and uſe the Rod.

The following Preſcription is equally good with the laſt mention'd, and is commonly uſed; Take of the Wine one Quart, and of Honey two Pounds, with two Quarts of Rain-Water very clear, twelve Beet-Roots of moderate Sizes, and about four or five Handfuls of ripe Mulberries; let them be thorow ripe; put theſe together in a clean Veſſel, over a moderate Fire, and boil the Whole to almoſt half the Quantity firſt ſet on; then let it ſtand to be cold before you pour it off; it will be ſufficient to decant it as ſoon as you can without ſtraining; when you put it into the Cask, be ſure it is quite cold; uſe the Rod, and ſtir it heartily about.

The beſt Method to preſerve *French* Claret that's already racked from its Lees, ſo as to keep it right and good, is by the never-failing Method of putting to every Tierce of Claret ten Eggs; you need do no more than make a ſmall Hole in the Top of each Shell; put them into the

the Wine, ſtop the Bung down again very cloſe, and in a few Days the Wine will conſume the Eggs, Shells and all: This is a Preſervative almoſt univerſally known and practis'd.

If you are apprehenſive that your *French* Wines are inclining to Soure, take them in Time, and the following Ingredients will prevent their growing worſe, or reſtore them if already touch'd; and either of the two I ſhall mention under this Head, will anſwer the ſame End: Some uſe the Grains of Paradiſe, which, when beat in a Pan, they either put looſe into the Cask of Wine, or tie up in a Bag, and by a String faſten'd at the Bung, the Bag hangs at about the Center or middle of the Wine. Others uſe Lavender-Tops, which they put in or hang ty'd together, as before ſaid, only without a Bag: Remember, which ſoever of theſe you chuſe, to ſtop the Wine again very cloſe; and in theſe the Judgment of thoſe concerned muſt be their Guide; as to the Quantity of Paradiſe

Grains, or Lavender-Tops, more or leſs being neceſſary, according to the Degree of Tartneſs that has ſeiz'd the Wines; a ſmall Matter would be propereſt to put into the Cask at firſt; then after a few Days, 'twill be neceſſary to examine what Effect it has had, and according as that anſwers, to add more, or hold your Hand.

The Preſcriptions above are to be apply'd when your French Wines are inclining to be Soure; but if their Condition be paſt this, and they are already too bad to be reſtored by the foregoing Medicines, and having try'd them, found they don't anſwer your Expectation, then take four Ounces of the largeſt beſt Wheat, full-grown and ripe, boil this in a Quantity of fine clear Water ſufficient to boil it in; let not your Fire be too fierce, and ſee that 'tis all burſt with boiling before you take it off; let it ſtand till perfectly Cold; then ſewing it up in a Bag, put it into the Vat, and ſtir it very well with the Staff, and be ſure to bung up the

the Wine very close. And now in a few Days more make a second Trial; and if you still perceive Soureness remaining, take five or six Sticks of good Cinnamon, split them once, so that you may clear the Inside, as well as the Outsides from Dust, and putting them into your Cask, stop it up as before. If also these do not produce a very considerable Change, tho' not a perfect Cure, try a little Salt of *Tartar*, as mentioned hereafter. And if all together won't answer, the Wine must be bad in its own Nature, or so adulterated, or so far gone by being neglected, as to be past all Possibility of a Recovery.

But other Means must be used with *Spanish* and *Portugal* Wines in their Tendency to become Soure: The best for them, is to rack the Wine into a clean right-scented Cask, till 'tis within two or three Gallons of being full, which make up with fair Water; then put in four Ounces of burn'd Chalk; the Chalk I look upon to be best, though there are some use clean Lime, when made into a

Plaiſter; and where the former is not to be got, the latter may be try'd; but 'tis certain that Chalk is ſeldom known to fail: If the firſt time does not anſwer, in three or four Days, rack it again, and fill up what is wanting in the Cask, with clear rain Water; take particular Care of the bunging it up: If the Wine upon this ſhould prove too Bitter, as is commonly the Caſe, you may correct that Fault with Nutmegs and Cloves, putting in a Quantity according to the Degree of Bitterneſs received, and upon Examination add more if requiſite. Don't pound the Nutmegs or Cloves, 'tis apt to make the Wine Thick. Theſe Remedies, with all we have already mentioned, or ſhall hereafter mention, are equally applicable to Reds and Whites of the ſame Species of Wine, unleſs particularly ſpecified to the contrary.

Wines of all ſorts do often become ill-ſavour'd, or, in ſhort, ſtinking; and ſometimes this may be amended by putting a few Nutmegs and Cloves into them,

them, which will not only remove the Malady, but give them a Pleaſantneſs and Flavour they had not at firſt; but if theſe fail, take half an Ounce of Ginger, and two Drams of Zedoary, which power and boil in two Quarts of the ſame Sort of Wine that is very good, and when 'tis boiling hot, put it all together unſtrained into the Vat, which ſtop very cloſe, and let it lie undiſturb'd for at leaſt fourteen Days.

Sometimes the ill-ſavour of Wine proceeds from the Foulneſs and Corruption of its Lees, which may be amended by any of the following Ways; Firſt, rack it into a clean good-ſcented Cask, and if it be Red or Claret, give it a freſh Lee of the ſame Sort, but if any ſort of White, not; then take of Cloves, Ginger, and Cinnamon two Ounces each, and four Ounces of Orras-Root, powder them, but not too fine; it may more properly be ſaid, bruiſe them in a Mortar: Put theſe in a Bag, and hang them into the Wine; taſte it once every three Days, and when 'tis

'tis cur'd, take the Bag out and ſtop the Cask cloſe. If this ſhould not perfect the Cure, after you have racked the Wine from its foul Lee, and given it a freſh one, take half a Pound of Cloves, of Maſtick, Ginger, Cubebs, of each two Ounces, half a Pound of Orras Root, and three Drams of *Spica Nardi*, make of theſe a very fine Powder, and putting it looſe into the Wine ſtir it heartily with a Staff; after which make a good Fire before the Cask, and keep the Vault warmer than uſual, 'till you find it has had the deſired Effect.

Foreigners perform this Warming or Firing of their Wines, as 'tis more properly called, in a Method ſomething different to ours; in ſome of their Vaults they have three or four Stoves, or more, according to the Bigneſs of the Vault; and in theſe they make very large and very hot Fires: Others place a hot Stove before every Cask with a moderate Fire in it, which equally anſwers Expectation; for by theſe Means the Muſt ferments with that extraordinary Vehemency

mency that the Wine will work out between the Staves: When you perceive the Wines to be wrought up to this Ferment, add no more Fuel to the Stoves, but let the Fire die away of courſe, and let the Wine ſtand ſome few Days after this great Ebulition and Working ceaſeth; then carefully rack it off into a clean well-ſcented Cask, ſtop it cloſe down, and let it ſtand for Uſe. This firing of Wines is very ſeldom neceſſary, but when the Seaſon proves very Cold, and the Wines of courſe fall out Green; and in theſe Caſes, it proves of excellent Uſe.

To be a little fuller in my Account of what Stum is, that none may miſtake what is ſo abſolutely neceſſary to be underſtood, the cleareſt Notion I can convey of it take thus: 'Tis pure Wines kept from Fretting, by often racking and matching it in clean Veſſels, and thoſe very ſtrongly ſcented, or, which is the ſame, match'd over and over again. By theſe Means it becomes clear and bright, or rather more ſo than any other

ther Wine; and thereby 'tis alſo able to preſerve itſelf from both its Lees, by Precipitation of them, or forcing them to ſubſide: If this Racking and Matching is neglected, the Stum will often become drinkable Wine, which in effect deſtroys it, changing its Nature ſo much from what it was before, that it no longer can be apply'd as Stum: The Bung of the Veſſel you keep your Stun in, muſt be always moſt cloſely ſtopp'd, and the Veſſel itſelf very tight, and hooped with Iron at leaſt, or it will be in great danger of Burſting. Stum is often put to decaying Wines to make them ferment afreſh, which it will perform, and not only give them new Life, but Sweetneſs too; but Stum thus apply'd to Wines is often of dangerous Conſequences; it may indeed anſwer the Vintner's End, he may get his Wines off by it, and pleaſe at the ſame time is Cuſtomers Palates, but they ſeldom fail offending the Stomach, lying in the Head, and making that lumpiſh and heavy next Day, cauſing Looſeneſſes and the Cholick; and very often they

they have occaſioned Miſcarriages in Women, though they have drank but a moderate Quantity of them.

As Perſons may ſometimes be under a Neceſſity of fining their Wines immediately, in order for drawing them, it cannot fail being a very acceptable Piece of Knowledge to thoſe, to be made acquainted how even this is to be done. There are two Ways for effecting this valuable Work: The one is eaſy, but not ſo ſafe; the other ſomething more difficult, but if hit right, as with Care it may be, is much preferrable to the other: A Quart of Vinegar will in three Days Time, fine a Hogſhead of any ſort of Wine; but this I ſay, is not ſo ſafe; for, unleſs you are ſure of a very quick Draught, you may too ſoon be made ſenſible of the Diſadvantage the Vinegar may prove to the Wine: The better Method therefore is, to fill a Cask with Shavings or Chips of Beech or Oak, either of them will do, but take Care they are Sound, neither decay'd or Worm-eaten: Here lies the Difficulty

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I mention'd; let your Choice be with Judgment, or you'll ſpoil all: If it hits right, the Wine will keep its Goodneſs and Brightneſs as long as is needful. Put theſe Chips or Shavings looſely into a Cask till 'tis full; the Cask may be bigger or leſſer, according to the Quantity of Wine you have a mind to fine; then pour in your Wine till the Cask is quite full, and in twenty-four Hours Time it will be bright, and fit for Uſe. This will do for any ſort of Wine whatever.

I paſs next to a prevailing Malady in old Wines; their Loſs of Taſte, their being Dull and Deadiſh: Theſe are Accidents to which they are much ſubject, and which with no ſmall Difficulty, ſometimes, they are to be recovered from: That which has hitherto been found to anſwer better in theſe Caſes, has been to cauſe a new Fermentation: The Means of which has been univerſally agreed upon, though the Time when to apply theſe Means has cauſed ſome Diſpute. But to enter upon the Remedy,

medy, Take two Gallons of Stum to a Hogſhead, make this very hot, and put it ſo into the Wine; then place a Stove with a good Fire before the Cask, which will cauſe a Fermentation, that will continue till all the Sweetneſs of the Stum is communicated to the Wine, which thereby is rendered Brisk and Pleaſant; but if upon the Fermentation's ceaſing theſe good Effects ſhould not be produced, you muſt add more hot Stum, and blow up your Fire again 'till they are; for 'tis found by Experience, that two Gallons of Stum to a Hogſhead will not always anſwer Expectation; you muſt therefore add more Stum, and continue your Fire longer, according to the Degree of Dulneſs or Deadneſs that has ſeiz'd your Wines; and don't be diſcouraged at your firſt Diſappointment, for you may depend upon it the Medicine will anſwer at length, if the Diſtemper be no worſe than above ſet down. The Time for making this Application, I ſay, is a Matter in Diſpute; there are ſome take their Directions

from the Wine itſelf, and whenever they diſcover its Infirmities, endeavour to help it; and in doing ſo, they are not altogether baulk'd; but the Kinder and the more Natural Time ſeems to be in *Auguſt*, which being the Time of Vintage, all Wines have more or leſs a Diſpoſition to ferment of themſelves; and 'tis very certain, that leſs Stum, and leſs Fire will do at this Seaſon than at any other, and alſo more fully produce the deſired Effects.

No little Caution ought to be uſed in the racking of Wine: The beſt time is obſerved to be in the Decreaſe of the Moon, when the Wine is wholly free from Fretting; when the Wind is at the North-Eaſt, or North-Weſt, not full North, Eaſt, or Weſt, nor in the leaſt inclining to any Southern Point; when there is a clear ſerene Sky, and free from Thunder and Lightning. This Obſervation ſhould be ſtrictly adhered to; for you may depend upon it, if you perform your Rackings when the Weather is not thus ſettled, and fair, your Wines will never prove

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or keep ſo fine and bright as they would otherwiſe have done.

I ſhall here ſet down another very good Match for *French*, *Spaniſh*, *Portugal*, and all Sorts of Wines. What a Match is, has before been explain'd: Take two Ounces of Cloves, of Orras-Roots, Maſtich, and Brimſtone, four Ounces each; Ordering it as before in matching Wines.

Inſtead of four Ounces of Maſtick, for *Spaniſh* Wine, you muſt uſe eight: The former Part of this Preſcription will do for all other Sorts of Wines, only adding a ſmall Quantity of Nutmegs, Ginger, Cinnamon, and Cloves, according as you find it may be neceſſary to correct any Bitterneſs, or diſagreeable Taſte the Wine may have contracted from the former Ingredients.

It often happens that *Malaga* Wines will not become fine upon your firſt Application; nor with the Methods commonly made uſe of to force them: 'Tis beſt to try the ordinary Way firſt; but

if that fails, the followng will make you full Amends for all your Charge and Trouble, it never having been known to do otherwiſe, unleſs the Wine itſelf has been originally Defective : But to proceed, upon a Suppoſition of its being good in Kind, Take at leaſt two Pounds of crude Tartar to a Pipe, dry it, powder and ſift it very fine; then mix it with the Whites of ſix Eggs; reduce this Compoſition alſo to a Powder by drying it, and once more ſift it very fine ; then draw about two or three Gallons out of the Pipe, and mix the Powder well with that Quantity before you return it : Put the Whole into the Cask ; which being quite full, work it heartily about with a Staff, as has been often mentioned ; then ſtop it down very cloſe, and in ten or twelve Days Time at moſt, the Wine will be fine and fit for Uſe : If upon Trial it ſhould prove otherwiſe, let it only ſtand Quiet for four or five Days longer, and you may be ſure of not being diſappointed, the Weather itſelf, at ſome Seaſons, occaſioning this Difference.

That

That which fines *French* Wines moſt ſpeedily, and perhaps beſt of any Method yet mention'd, is the following, and which, upon all ſudden Occaſions, is always us'd by thoſe that know it: They hang a Piece of Scent, as before deſcribed, in a Cask of Wine, which when the Wine has burn'd up, as they call it, or drawn the Savour out of it, as it will ſoon do, they put in a Pint of the beſt Spirit of Wine, and ſtir it about with a Staff till it is thoroughly diffuſed through the whole Maſs of Wine: If your Wine is very foul, add a ſmall Quantity of Salt very well dry'd, then be careful in Bunging of it up; let it ſtand undiſturbed, and in about four and twenty Hours the Wine will be fine and fit for Uſe.

The preſerving your Muſt, in order to have it ready upon all Emergencies, being of the utmoſt Conſequence to thoſe who have the Charge of Wines, I have ſet down every particular Method in Uſe for keep-

ing it good from Year to Year; Take a new tight Cask well ſcented, and Pitch it well within and without; let the Pitch be fully dry before you put in the Muſt; then beſure not to fill it above half full; ſtop the Bung as cloſe as poſſible; and to prevent all Intercourſe of Air as much as may be, cover the Bung thick with Mortar; Mortar, in this particular Caſe, being preferrable to any Thing elſe: Or, if you like it better, ſew the Cask thus prepared and thus filled, into a Skin of any Sort, and ſink it for about thirty Days into a Well or River: Theſe two Methods are moſt in Vogue. There are two other which are ſometimes uſed, but don't ſeem to meet with ſo general an Acceptance. Some content themſelves with putting a Piece of *Polium Montanum* into the Veſſel, which hangs about the middle of the Muſt by a String from the Bung: Others only rub the Inſide of the Veſſel with Cheeſe; either of which, they aſſure us, will equally preſerve Muſt good for a whole Year with the two former.

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'Tis at preſent the prevailing Cuſtom, to put Alom into a Hog's Bladder, and throw it into a Cask of any Sort of Wine to prevent its Diſcolouring, or turning Flat and faint, even before it ſhews any Inclination to do ſo; and if your Hogſhead or Pipe of Wine is likely to be any conſiderable Time drawing off, this Preſervative ſhould not be omitted; for it will wonderfully contribute to prevent any or all of the Illneſſes above ſpecified: If theſe Diſtempers you ſhould find accompanied with Ropineſs, which is often the Caſe, Whites of Eggs, prepar'd as has been before ſet forth, will effectually cure it, only remembering to proportion the Number of your Eggs to the Quantity of your Wine, and the Degree of its Diſeaſe.

Flatneſs is a Diſtemper Wines are more ſubject to, perhaps, than any other; andtho' its leſs hurtful, 'tis more diſagreeable than moſt other Diſtempers of Wines; Care ſhould therefore be taken, eſpecially by thoſe whoſe Intereſt

Intereſt 'tis to recommend their Wines, to apply in time a ſuitable Relief. The beſt Sort of Spirit of Wine will ſometimes raiſe them, when the Flatneſs is not too great; but a more certain Remedy is to put into your Wines a ſmall Quantity of Raiſins and Sugar, or Raiſins and Moloſſes, ſtill proportioning the Medicine to to the Degree of the Malady, and the Body of the Wine, as every one's Judgment may eaſily be ſuppoſed to direct. This will do for any Sort of Wines, except Sack, which is ſooneſt and beſt recovered from its Flatneſs by racking and putting it upon freſh Lees; a Method never heard to fail with Sack.

Our Wine-Coopers and Vintners, have for many Years paſt, put great Quantities of Sugar and Moloſſes into all Sorts of their Wines, to render them brisk and ſparkling, and to make them ſtrong and heady, as well as to mend ſome of their ill Taſtes; and to this Practice they have been neceſſitated by two Reaſons, firſt, to procure Vent for their

their bad Wines, and in the next Place to gratify the Humours of thoſe ignorant Country People, who not being uſed to the drinking of Wine, and therefore not proper Judges of it, think their Money thrown away, and the Wine not good, if a Pint a-piece is not enough to intoxicate and make them drunk; ſo that when they imagine they are drinking of Wine, perhaps a third Part of what they pour down is a fiery *Engliſh* Spirit, ſo bad they would not taſte it by it ſelf; and this inſtead of refreſhing them, and reviving their Spirits, as wholſome Wine would do, enflames and weakens them, impairs their Healths, and at length deſtroys their Conſtitutions. Now if theſe Brewers of Wine would go to the Expence of it, all theſe hurtful Conſequences might be prevented, and yet the Wines made to drink as brisk, pleaſant, and ſparkling, and be as ſtrong as they could be rendered by the Mixtures above; forRaiſi ns, Cute, and Stum, will fully anſwer the End, and the Wine will be ſo far from becoming worſe,

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from having any of theſe applied to it, that by the right Uſe, as has been ſet down in the ſeveral foregoing Receipts, the Wine becomes much better than it was at firſt, and will conduce more to the Preſervation than Deſtruction of thoſe that drink it; what Cute is will immediately be ſhewn.

Country Vintners have a Way, pretty peculiar to them, which is feeding their fretting Wines with raw Beef, tho' this is not wholly confin'd to them neither, it being now and then practiſed in Town; this often proves very beneficial to the Wines; and however the Knowledge of it may cauſe a Diſreliſh, 'tis certainly not bad for the Drinker. Wine-Coopers and Vintners in both Town and Country, feed their Canaries with *Malaga*, which they add, more or leſs, to all Canaries, according as the latter may ſtand in need of the Supply.

But in *London*, and in great Towns where Vintners have large Vaults or Cellars of Wine to have Recourſe to, they have, beſides many other Advantages, a particular one over the inferior Retailers of Wine; the former are capable to correct many Faults in Wine, at the very Inſtant of drawing it, and thereby ſuiting it to the Palate of the Perſon they draw it for; and they are of late Years grown ſo very famous for this, eſpecially in *London*, that let a Pipe of Wine prove never ſo bad, they need be under no Fear of getting rid of it; for if they don't uſe it at the Beginning of the Year, when they make up their Wines for the Summer's Draught, they can hand it out by Retail with better Wine; and 'tis no new Thing with them to draw a ſingle Pint of Wine from two, three, ſometimes four or five Casks, either to hit the Taſte of thoſe who are to drink it, or elſe to palliate, and paſs off ſome of this very bad Wine; and this daſhing of Wine, as they term it, is ſo very various, that it would be endleſs to en-

ter here into the tracing them thro' the almoſt infinite Methods of it; ſome of them are both good and agreeable, tho' moſt of them are pernicious, and ſhould, if poſſible, be prevented; they are all of them foreign to this Undertaking, and if treated of, ſhould be in a ſeperate Performance, which could not be a very ſmall one, if they were to be fully enumerated and rightly diſcuſs'd; every Day almoſt adds to their Number, according as the Vintner or his Cuſtomer is in Humour; for that which pleaſes one Night, may not do ſo the next, no, not even the ſame Man: This is no Hardſhip upon one that underſtands Buſineſs, for he can vary his Hand below Stairs, with as much Variety as the moſt whimſical Fancies above Stairs can deſire it.

I am obliged here to explain what is all along meant in the foregoing Treatiſe by *Ippocras*, which, when that is underſtood, 'twill eaſily be known, that the Bag into which it

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is put, and through which it diſtils and fines, is called the *Ippocras Bag.*

The beſt Sort of *Ippocras*, is made by taking of Cardamums and Carpobalſamus, of each half an Ounce; Coriander-Seed prepared, Nutmegs and Ginger, of each two Ounces; Cloves two Drams; bruize and infuſe them forty eight Hours in two Gallons of ſtony White Wine, often ſtirring them; after which, add about three Pints of Milk: Immediately after, ſtrain the Whole through a Flannel Bag, and ſweeten the Compoſition with a Pound of Sugar-Candy.

Muſcadine or Sweets, is a Compound, as we have mention'd often, very uſeful; and is made in one of the Methods following: Take thirty Gallons of *Crete*, which is White Wine boil'd till half the Quantity you firſt put on the Fire, is conſumed, and put that to a But of Wine; which makes excellent Muſcadine, if rightly managed: Or the Lees and Droppings of Wine boil'd and

clarify'd; to which, add a Flavour, by Coriander Seeds prepar'd, and Shavings of *Cyprus* Wood, and your Muſcadine will be good. Some inſtead of *Cute*, make it with Sugar, Moloſſes, and Honey, which anſwer very well.

To conclude with a moſt curious Sweet, which has been but very lately diſcovered; and which is of ſo beneficial a Nature, that not any one Medicine was ever found to effect a Cure in ſo many different Kinds of Liquors as this has done. 'Tisaccordingly apply'd to all Sorts of Wines, Cyder, Beer, or Ale, and is ſeldom or never known to fail; perfectly reſtoring them when either pall'd, prick'd, or ſoure; immediately rendering them briſk, palatable, bright, and good. All theſe are effected by *Salt of Tartar* only, but ſuch as is rightly and chymically prepared: Of this a ſmall Quantity does, about an Ounce being ſufficient to an Hogſhead of any of the Liquors I have before mentioned. The Liquor thus reſtored, may be drank with the utmoſt

moſt Safety, this Ingredient being moſt wholeſome, and no Way capable of injuring any Perſon, that is in a Condition to drink of any of thoſe Liquors.

Thus I have run thro' whatever is worthy to be known in the Management of Wines. There are ſeveral Methods to adulterate and ſpoil them, which I could have given; but that being a Knowledge, there are already too many Proficients in, and ſuch as is very deſtructive in its own Nature, I have purpoſely omitted them. My Deſign has been to make Wines better, not to ſpoil them; to put it into the Power of all that have the Care of Wines, in either a publick or private Capacity, to preſerve and cure them themſelves, that they may not be impoſed on by the Deſigning or Ignorant; one or other of which has render'd it very difficult, if not almoſt impracticable, for any private Gentleman to have a tolerable Quantity of good Wine in his Vaults, unleſs purchas'd at a very extravagant Price.

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Some of the Receipts inſerted in this Treatiſe may at firſt View, ſeem the ſame, but upon Examination, they will be found otherwiſe; and as I hinted before, that I might be full in the Relation, I have ſet down the ſeveral different Compoſitions uſed for Cure, that if (as it may happen from the Degree of the Diſtemper, the Situation of the Wines, or the Seaſon in which they are ailing) one Remedy may not prove ſufficient, another may.

Having nothing to add, but what would be look'd upon as Trifles, and rather Matters of Amuſement, than inſtructive, I ought not to give them a Place among ſuch beneficial and uſeful Preſcriptions as are laid down in the foregoing Treatiſe, in which every Thing will be found that is worthy knowing, or ought to be put in Practice in the Management of Wines.

FINIS.

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